ADVENTURES OF A HOBO

Lobster Pete Tells the Story of the Twin Tramps.

THE TWO DROMIOS OF THE ROAD

Veteran Traveler by the Side-door Pull-"I looked at him closer when he said this, but I would 'a be'n willin' to stake man Relates How He Got Mixed Up with a Tramp Whom He Loved as a Brothermy life again' a handout o' hard biscuits that he was Gentleman Bill. He was Met Him Again and Found Out It Was dressed different, but his face was the the Wrong Man-Chance Meeting and a same, even in the color o' his beard. Reconciliation-In Jail Together.

yer friends 'cause ye got another suit o' clo'es?' "I never said but onct that there was as was too good to be a hobo." said Lobster Pete, as he sat down by the feller. camp fire on the Potomac Flats and ate handout that Cornmeal Ike had seen he wa'n't quite so tali as Bill. But brought for his supper. "I can't be ac- I told him who Bill was, an' that I was cused of havin' sentiment, fur I always goin' to meet him in New Orleans, an' he have contended that there ain't no cosaid he lowed he'd go with me. He wa'n't mance about life on the road. A feller can't get onto the rice points o' human nature when he's huntin' around fur somethin' to eat. Nothin' takes the hifa-lutin' idees out of a man so much as to be his brother. But he was better about next twenty-four hours, or mebbe longer got into New Orleans we was lookin' slick than that.

"But I did see a man onct that was a it was because I was younger'n I am now, fur a feller does feel a leetle warmer toward his comrades when his blood flows at a faster gait. Ike, I reckon you've heerd me speak o' Bill, Gentleman Bill, we called him. I didn't know his other name, but I never cared to ask him at the 'cause he seemed to want it kept quiet. But he was true blue, an' I knowed the only reason why he wa'n't doin' some-thin' way up was because the sperrit had all died out in him. He had grit, too. That was why I happened to meet him.

I had jest been vagged in Kansas City. and hadn't been out o' hock fur more'n four hours before I tried to git out o' town on the Santa Fe. It was in De cember, and there was a right smart cold nap that made it uncomfortable to go without yer overcoat. When the Johnny Law picked me up it was in October, an' I didn't have no need of additions to my didn't have no need of additions to my wardrobe. I tried to make it on a varnished car, but the porters was keepin' their peepers on the blind baggage, an' so I had to take a freight. I thought it was goin' slow, fur, it had a lot o' empties bound fur the southwest.

Hoboes Got Cold.

But I got inside of a car an' found i full o' hoboes, all makin' fur a warmer climate. It was cold in there, an' we had to git close together to keep warm. We set along the side of the car like sardines, an' it happened that the feller I was next to was this Gentleman Pill. He had a purty good front on him fur a hobo. He wa'n't dressed so good, fur that matter, but a man like him didn't need to be togged out like a swell to let people know was the right sort. He let me have some of his tobacco, an' let me tell ye right now it ain't every man that'll do that. He didn't have much to say. The rest was all cussin' an' swearin' about bein' froze to death, but Bill he never complained a bit.

There was a leetle mite o' straw in the car, an' there was some tar-paper, an' after the boys had got so numb that they was stiff some one 'lowed we'd better start a fire jest to take the chill of the car, an' let us warm our hands. The freight had been about four hours out o' Wyandotte, acrost the river frum K. C., an' it had been goin' pretty fast. It looked like it was three in the mornin'. Bill was agin the idee o' startin' the fire, 'cause he said we was gittin' nigh onto Empory, an' the brakies ud come an' look into the car when we got there. I sided in with Bill, 'cause I seen that he was level-headed. But the rest o' the hoboes was so near crazy with cold that they wouldn't listen to nothin', an' they scraped up the straw an' teched a match to it. It burned all right fur a time, an' the boys began to git their hands warm, an' it looked like it would be all right after all. But the car got clean full smoke, an' everybody began to git

"Then we seen that the floor was all on fire. It had grease o' some kind on it. an' before we knowed it the whole car was blazin' up. To make the thing worse one fool went an' opened the door. In less than a minute the flames had jumped to the roof of the car, an' everybody got to yellin' bloody murder. Jest at that minute we heerd the whistle blow fur the brakes, an' the freight was stoppe it as quick as ever one could be,

"All the time the hoboes was howlin' Bill was tryin' to put out the fire. in an' helped him out. We took off our coats an' beat it off the floor an' walls. The others jest watched us an' kept on hollerin'. As soon as the train slowed up every blasted one but Bill an' me hopped off an' struck out acrost the country.

"The whole train crew came an' col-lared me an' Bill, fur the fire died out as soon as the draft made by runnin' so fast was cut off. They way was somethin' fierce, but Bill he never said a word. He got close to me ar spoke so the brakie couldn't hear.

"It ain't no use to say we didn't set fire to the car. I'll take the blame an say you didn't have no hand in it.' That's jest what he said. I told him I wouldn't ear to no sech thing. 'They ain't no use to make a fool of

yerself, sez he, gruff-like. 'It won't make no difference to me where I go, nor what I do. Let me manage this busi-

In Jail Together.

"They took us into the caboose after they seen that the fire was all out, an' kept us with 'em till they got to Empory Then they sent us over to the jail. Bill told 'em that he had set the car on fire have no hand in it. I told the guard that it wa'n't so, an' he believed me rather than Bill. I told him how the whole thing happened. After a while me an' Bill was in the same cell. He was jest as gentle as a woman, but he wouldn't never say nothin' about hisself. He talked like gentleman, an' one who had eddication. They wa'n't a thing crooked about his He could look ye right square in the face. I was dead certain he had done nethin' or other, but I was certain that I'd 'a done the same thing if I had been ties caused by overindulgence in va-

time,' he kept sayin'. 'They ain't nothin' kin do to make anything out o' myself, an' I might as well be in the pen as any place else. Pete, ye den't know what it means to lose all hope, an' to know that yer own kin folks look on ye as an out-

"Onet in a while I wanted to ask him what the trouble was, but he was a man ye didn't dare to push fur information uness he was a mind to give it to ye hisself. Of course he talked like a man who had book learnin', an' he used to make me ashamed o' myself. I never could figger out why he took a fancy to me, unless it was because he somehow thought a hobo could be square. When the trial come off they let us go. Bill said he wouldn't insist that he was guilty. They let me git on the stand first, an' I told a straight story. I seen that the jedge took my word, an' when Bill come on they jest asked him if what I said was true. He had to

say that it was, They turned us loose after we had been more'n a month in the jail. We lit out fur the South an' made it to Houston, Tex. Some way or other Bill an' me got eparated. We was makin' fur New Orseparated. We was makin fur New Or-leans. I thought I'd git to see him again, cause we made it up when he left me to go out an forage a leetle that we would meet at the old marine hospittle in New Orleans if we didn't git there together all

"I got throwed off the cars at Shreve-

port, an' laid around fur two days tryin o git out o' town. Finally I got onto the roads fur fear o' gittin' vagged. I seen that there was another hobo on the other side o' the beam, but it was dark an' didn't git a good look at his face. At th first stop we was so cramped that we had to climb off. I went over to the feller,

"I could 'a hugged him I was so glad to

face looks familiar, but I can't call yer

" 'Look here, Bill,' sez I, 'le's stop thi foolin'. It ain't ben more'n a week senc I left ye at Houston. Don't ye speak to

'Never seen ye before, ol' man,' sez the

"I looked at him close that time, an'

square meal, an' finally got to the marine

"It was a long way after dark when v

all covered with cement where they

heerd. All kinds o' tramps git there black an' white. The Eyetalians are the

they think ye've got the price of a drink

"I couldn't see whether Bill was there

or not, so this other feller that looked like

him-Jim, he said his name was-him an

as if somebody was gettin' the worst of it

Jim an' me started over to see what was

the matter. I was certain I heerd Bill's

e, an' nothin' could keep me away

"Sure enough, that was who it was, an

"'I'm here to help ye, Bill,' I hollered

"'Le's leave this ol' hole,' sez Bill. We

went outside together, an' Jim come up behind. When we got out into the moon-

light I turned around an' started to tell

Bill about the feller that looked se much

like him. I never got no chance to fin-

"'Yes,' sez Jim, 'five years ago. They wouldn't let me stay at home after you

"I seen I wa'n't necessary about that

time, an' went off a little distance. After

about a hour they come up to where I stood, an' shook hands with me.

We made fools of ourselves over a gal, six years ago. We can't have two hoboes

in the same family. You've ben the means o' bringin' us together. We've got

a good home an' plenty o' money. We're

goin' back to make another try. You can

come with us if ye want to, 'cause we

owe the whole thing to what ve've done.

killin' Jim. He left the country an'

worryin' so. They went back home an

done well. I reckon I wouldn't need to beg hat douts if I should go to Bill, and tell nim I wanted to stay there the rest of my life. He's in Illinoy. I adn't goin to tell ye his name fur fear ye'll think I'm Işin'. He's way up now, an' I'm a hobo. But I reckon he don't have no better time than I do fur ell best way.

ter time than I do, fur all he's more re

CLEANING A LARGE LIBRARY.

How 200,000 Volumes Are Dusted in Two

Weeks by Five Men.

The Newberry library, shining and spot

ess from attic to basement, is again open

to the public. Not only the building itself,

has been thoroughly renovated. To clear the books alone it required five men two

weeks, and with each of these five men it

ventive gentus would turn his attention

to a patent book cleaner instead of churns

and tack-lifters he would make a fortune.

It is a herculean task, this cleaning of

200,000 volumes, and to assign to one man

the cleaning of 40,000 seems as Jerome K

Jerome says of the German facilities for

performing one's ablutions, like tidying

up the Augean stables with a squirt. It was accomplished, however, and the jani-

tor who bossed the job and did most of the work is as proud of it as possible.

Each man was assigned a case, from

which he took the books, one shelf at a time, and after carefully dusting them

to be the only way, as not only librarie

"Golf Shoulder."

The list of special allments and deformi

used in swinging the heavier golf clubs

ee Englishman, even on board his best acht, is always behind the American.

THE KEELEY CURE!

Drink and Drug Addictions.

Already the number is almost suf-

but book stores as well, use it.

From the Chicago Tribune.

now a firm conviction that if some in-

out every book, pamphlet, and paper in it

rom the Chicago Chronicle.

spectable

wa'n't good fur nothin' 'cause he

'We're brothers, Pete, twin brothers

"'Bill" sez Jim.
"'You turned hopo?" sez Bill.

The two stood an' faced one another

as Jim an' me come up. Then the other

he had money.

'Jim.' sez Bill.

'Why, I'm Pete,' sez I.

'Who's Pete?' sez he.

ye speak?

name

hospittle

Prof. Swingle Says America Can Equal France.

OUR OWN CHAMPACNE

" 'Hello there, Bill,' sez I; 'why didn't PROCESS OF MAKING THE WINE 'Guess again, pardner,' sez he. 'Yer

> Strange as It May Seem, the Black Grane Is Largest Constituent of Champagne-Perignon Devised Idea of "Marrying" Different Products of the Vine - Slow Action of Fermentation, Removal of Sediment and Kinds of Boitles.

"Why can't we in America make as good champagne and other wines as do the French people?" is a question that often occurs to those who indulge in the sparkling cup. For answer to this, Prof. Swingle, agricultural explorer of the De-partment of Agriculture, makes the assertion that we can. Prof. Swingle has just returned from a trip abroad, and quite as good a man as Bill, but he was more talky. He said he'd ben on the road of France and the great wine establish-'cause his folks drove him away from home on account o' trouble he'd had with ments of that country. He carefully investigated the wine grape industry and the manufacture of champagne, and says uncertain whether he's goin' to eat in the gittin' stuff to eat than Bill, so when we that, as it is a matter of soil and climate, there is no reason why we cannot proan' fat as any men that ever rode on a duce as good wine as any other country. side-door Pullman. We went down to gentleman, an' he liked me. I liked him, the river front where the ships was unloo, an' there wa'n't anything I wouldn't
'a done fur him if he'd asked it. Mebbe ripe ones, 'cause they made the whole various soils and climates that are to be ripe ones, 'cause they made the whole bunch spoil. We made enough fur a

> got to it, an' it was the gloomiest old the country. This section comprises various localities, each of which makes a speburied the arms an' legs of sailors that was hurt there durin' the war. It's a cialty of some particular wine, as cham-pagne, cognac, and the finer Rhine wines. ramshackly old hulk, an' the wind makes he derndest noises in the night ye ever ten square miles in area, while the Rhine wine and cognac districts are even smallworst, an' they'll stick a knife into ve if imestone soil, by which means the French have been able in cases of other an' by an' by there was a fight. They got to hollerin' bloody murder, an' it looked vines to overcome the ravages of that in-

Variations in Viotage.

In the Rhine wine country conditions are such that the wine varies greatly in quality from year to year. For instance, wine of the vintage of 1893 is much finer, and therefore of greater value, than the he was standin' off a gang that thought wine of 1894. This is due to various reans, but principally because the wine of 1893 contains a more desirable proportion of natural saccharine matter than does that of 1894. It is the knowledge of such difference that enables the French people to keep their best wines at home and prevent us from getting them. Of course, he French are greater wine-drinkers than are the Americans, and therefore better connoisseurs. "We in America," said Prof. Swingle, "rarely give attention in ordering wine to the difference in the years of vintage. We would probably order wine of 1894 vintage as quickly as would that of 1893, when, as a matter of fact, the wine of 1893 is nearly ten re valuable.

Prof. Swingle made a tour of the champagne, wine was made in this province of "I told 'em no. I always liked the road.
I'll be a hobe till I die. It seems that the tint between red and white, which the French call "clairet," and which old writ-ers describe as of the "complexion of a cherry" or the "color of a partridge's

Inventor of Champagne.

It was in the year 1688 that Perignon hit pon the idea of "marrying" the produce of one vineyard with that of another. He noted that one kind of soil imparted fragrance and another generosity, and dis covered that a white wine could be made from the blackest grapes, which would keep good instead of turning yellow and degenerating like the wine obtained from white ones. The idea occurred to him. also, that cork was a much more suitable stopper for a bottle than the flax dipped in oil, which had been used. He found later the way of making an effervescent wine-a wine that burst out of the bottle and overflowed the glass. Such a wine was much more dainty to the taste, and

twice as exhilarating in its effects.

To-day in the little distrct of Cham pagne its manufacture is one of the greatest industries of France. The especial haracteristic of champagne is that its manufacture only just begins where that f other wines ordinarily ends. The must flows direct from the press into capacious reservoirs, whence it is drawn off into arge vats, and after being allowed to ear, is transferred to casks holding some orty-four gallons each, in which a sulphur match has been burned. About a ear later the wine is taken to towns and rillages in the district of the Marne, where in cellars, its manufacture begins. From the time the new wine is taken below ground, it does not see the light of day again until it is taken out for shipment

to the market.

time, and after carefully dusting them with a feather duster placed them in order on a truck. The shelf was then washed, the books taken up two at a time, slammed together, whatever dust thus loosened blown off, and replaced.

This upheaval takes place in the Newberry library every year, but some of the others are not as fastidious. The Crerar has never in the more than two years course of its existence been thoroughly cleaned. It has its daily and weekly goings over, however, and here trial has been made of a patent duster. It consists of a fan inclosed in a box, from which extends a long tube with a feather duster at the end. When set in motion the duster is supposed to take off the dust, which is drawn through the tube into the box by the suction caused by the rapid motion of the fan. But this has not been a success, and when the books are dusted the method of the Newberry is used. This seems to be the only way, as not only libraries, but book stores as well, use it. Process of Fermentation. The first fermentation of champagne entails a loss of about 71-2 per cent. and last from a fortnight to a month, according to whether it is rich in sugar or not. the former case fermentation naturally last much lorger. The active fer-mentation is converted into latent fermentation by transferring the wine to a poler cellar, as it is necessary for it o retain a proportion of its natural sa harine to insure its future effervescence. The bung-holes are tightly closed to guard igainst the absorption of oxygen, which would turn the wine yellow. After racking, or straining, and being fined, the produce of the different vineyards is an-shaped appliances inside insure comrious sports is growing at an encouraging 'marrying" wine is known as making ficient for a separate medical treatise, "Golf shoulder" is the latest. It consists of a painful swelling in the dorsal muscle

the cuvee. Usually four-fifths of wine from black grapes, making a wine of a pale pink or a painful swelling in the dorsal muscle used in swinging the heavier golf clubs for long drives, and is said to have been successfully acquired by golfers at Newport who have indulged in the game to an intemperate extent. If neglected it is said to affect the spine, and may ultimately produce paralysis. Quite an interesting chamber of horrors might be made in the shape of an anatomical museum containing properly colored plaster models of the golf shoulder, the bicycle hump, the bicycle heart, the trolley foot, the ball pitcher's glass arm, the football nose, the paraman's stoop, and similar manifestations of American intemperance in sports. Such a collection would show by its mere diversity how much more interesting the race has become since the old days when the only polite badge of excess was a red nose of a gouty foot. England does not appear to have developed any of these new distempers and deformities, but the Englishman, even on board his best yacht, is always behind the American hue, are tempered by one-fifth of the uice of white ones. The proportions are never absolute, varying according to the manufacturer's style and the taste of the country to which it is shipped. The effervescence depends upon the quantity of carbonic gas the wine contains, and this, in turn, upon the amount of its natural saccharine. After bottling if there be too much gas the bottles burst, while on the other hand if there be not enough the corks refuse to pop. The amoun of saccharine is therefore ascertained by means of a glucometer, and if it does not reach the required standard, the deficiency is made up by adding the purest sugar candy. The wine is next ned with isinglass and tannic acid (derived from nut galls or grape husks) to supply the place of the natural tancin which departs with its reddish hue.

Wine in New Bottles.

In bottling wine the scriptural advice not to put new wine into old bottles is rigorously followed, for the tremendous essure of the gas engendered during the ibsequent fermentation is such that the

expansion may ensue from sudden chang-es of temperature. The inside must be perfectly smooth, as a rough interior causes the gas to make efforts to es-cape and renders explosion imminent. The bottles are always tested and wash-

d thoroughly before being used. The bottling of the wine takes place between April and August. The wine is emptied into casks, from which it flows ough pipes into oblong reservoirs pro vided with syphon taps onto which the bottles are slipped, and from which the wine ceases to flow directly the bottles become filled. They are then sent to the orkers. Speed in the process is of much importance, as during a single day the wine may undergo a notable change. By means of formulas and apparatus the degree of pressure the wine will show is determined to a nicety. The bottles are then conveyed to cellars and placed in horizontal positions. There they spend the summer if all goes well, but in about three weeks' time the gas-making inside the bettles is at its height, and may cause a number of bottles to burst. In this case they are immediately removed to a lower temperature. In some cellars the breakage amounts to 7 or 8 per cent.

Removing the Sediment. The bottles remain in this horizontal poition for two years or more, when the fermentation is over. A loose, dark brown diment has formed, however, and settled on the lower side. The bottles are then placed with their necks downward, the inclination being increased from time to time. In this way the sediment is mov-ed toward the neck and by constant married. Well, I was once, or thought I twisting and turning it is formed into a was, and the worst part of the whole is sort of muddy ball. Sometimes the sedinecessary to tap the sides with a piece of iron or hit them together, the result beiron or hit them together, the result being frequently the explosion of the bottle. The younger the wine the longer one of the rarest tales you ever heard of. found in France, and he believes that if search is made the right soil and climate shaken, new wine often requiring as much Commodore Perry had brought about the

nimble-fingered manipulators. The op-erator holds the bottle horizontally in his foam ejected in the disgorging does not that we had come exceed one-fourteenth of the contents got along famously. of a bottle, yet this is considered too high, and a process of disgorging by refrigeration is now coming into favor, by which method little of the wine is lost.

Flav. ring the Wines. After disgorging the sediment the wine ready for the important operation of losage, or flavoring, upon the nature and amount of which the character of girls. perfected champagne, whether it be dry or sweet, light, or strong, very much depends. Different manufacturers have different recipes for the composition of this tended. The genuine liquor consists only of old wine of the best quality to which a certain amount of sugar candy and per-haps a dash of the finest cognac has been added. The saccharine addition varies added. according to the market for which the wine is destined. The high-class Engprof. Swingle made a tour of the chair-pagne district, procuring quite a large number of vines for experimentation in this country. Champagne takes its name from the country, and not the country the Prenchman and German, a sweet, the renchman and German, a sweet, strong almost as "ladies' grog," and from the wine. Long before the days of Dom Perignon, the discoverer of chammoderately dry champagne.

moderately dry champagne.

The bottle is then passed to another Champagne, but it was a red wine, and was far from resembling the champagne to the requisite level for corking. Should of modern times. These wines were not a pink champagne be required, the wine all "as red as burgundy" and as "flat as port," as has been asserted, for at the facturers of questionable reputation somepatters, and they supported the custom by the most hearty recognition. All that a man close of the sixteenth century some of them were of a yellowish hue. As a rule, berries. Next the bottle goes to the orker, who places it under a machine, where the cork is pressed tightly into the bot-tles, having previously been boiled in wine not compelled to give her any money or soaked in a solution of tartar. It is although he usually did. then wired and afterward whirled in the were thus relieved of the burden of the air in order to secure a perfect amalgamation of the wine and liquor. After this the bottles rest for a month or two and the young lady well off.

"I had heard of the custom, but I paid when ready for shipment they are sent to women, who complete their dainty toilets by embedding their necks in sealing wax or swathing them in gold or silver foil

nd labeling them. Perhaps we in America, with natural rernaps we in America, with flatural inconsistency, will always prefer to imbibe the foreign product because it is foreign, but it is at least a satisfaction to know that we can, in all probability, proudce just as good wine as can our neighbors on the other side.

BETRAYED BY THE TELEPHONE. Kenwood Man's Wife Has a Good Laugh a

From the Chicago Inter Ocean

They are telling a good story on a Kenwood man is connection with a hunting trip he made September the opening day of the season. Thursday morning his friend Jones bustled into the office and re marked cheerily:
"To-merrow's the 1st, old man. Guess we'll hav

Beth men are members of a shooting club that has grounds on the Illinois River, near Lake Senach-

hildren along."
"I've just heard from the clubbhouse, and there's

children along."

The just heard from the clubhhouse, and there's teal and wood duck to burn."

Well, then, I'll have to go, sure. I know how I can manage the wife. I'll meet you on the II.36 flock Island to-night."

When the Kenwood man walked up the steps that evening and was welcomed by his wife, he land a clean share, with lots of powder, rubbed in to make him looked pale; his shoulders stooped, and the looked tived and worried. At dituner he me no apportite His wife spoke sympathetically of his paleness and lack of appetite. He said it was nothing; he was only feeling tired and a little overswirked. Pretty soon she suggested that he take a day or two off and go en a little trip. No; he wanted to take her and the children when he went. For, his wife argued, that sert of a trip would not give him the rest he needed. He protested, but finally admitted that Jones had been in to see him about a tip to the clubbouse. Before dinner was over he had agreed to go—under protest and for the sake of his health "Well," said he, as they rose from the table. "I guess I'd better call up Jones and let him know I'm going."

were going.

Slept During Kaiser's Sermon.

rom the New York Press. ready for mixing, in accordance with the theories of the various manufacturers. The mixing is done in large vats, and a preacher. It is well known that the Kaiser on his annual trip on board the plete amalgamation. This process of Hohenzollern to the Norwegian flords is in the habit of conducting divine service every Sunday morning. He usually reads every Sunday morning. He usually reads a short liturgy and follows the prayers with a sermon. In his recent trip the officers of the Hohenzollern noticed that a saior during divine service had fallen fast ascep. After the service the captain called the sailor before him, and gave him a sound rating and sentenced him to two days' arrest. The captain afterward reported the incident of the sleeping sailor, and the punishment inflicted upon him.

"Was he on the watch the night before?" asked the Kaiser.
"He was, your majesty."

"He was, your majesty."
"Then let the poor devil off. Besides, i wasn't much of a sermon, anyhor

Just as She Thought.

From the Richmond Dispatch.
"Doctor, what do you think is the matter with my husband? "Well, from the indications, I should say that it was an unmistakable case of gastritis."

"I knowed it; I told him he'd get sick foolin' with the gas meter."

"Never Burn a Candle a' Both Ends." If you do your light will soon be gone and you will be in the dark. Don't think you can go on drawing vitality from the blood for nerves, stomach, brain, and muscles, without doing something to replace it. Hood's Sarsaparilla gives nerve, mental and digestive strength by enriching and vitalizing the blood. Thus it helps people who are overworked and tired.

HOOD'S PILLS are non-irritating, mil-

A MARRIAGE A LA MODE

An American's Short Wedded Bliss in Japan.

THE CONTRACT WAS TEMPORARY

Shortly After Japan Opened Her Gates to Foreigners it Was the Custom to Provided Them with Wives While They Resided in the Empire-Sad Experience of Young Man Who Thought He Was Married and Discovered He Was Not.

"The marvelous progress of Japan during the last quarter of a century reminds me of the time when I first saw that country when it was first beginning to open its eyes to the outside world. speaker was a guest at one of the Washington hotels, and as he had a record as a globe trotter he had been asked to tell a few of his experiences. "The strangest chapter in my life was written in Japan," he continued. "Most

of you who have known me for twenty-

that I leved the woman. It wouldn't have ment adheres to the sides, when it is been so bad if I hadn't. No, I am not going to get sentimental, and tell you my "It was in the early sixties. Good old search is made the right son and chimate can be found for the manufacture of champagne and other wines as good as any now made in France.

In France all the finer wines are made in a small section in the northern part of the country. This section comprises a special section in the northern part of the country. This section comprises a special section in the northern part of the country. This section comprises a special section in the northern part of the country. This section comprises a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes a special section in the northern part of the makes as many as the mikado placed firmly on the throne. 50,000 bottles a day.

The disgorging of this ball is done by Foreigners were not especially well received, and strange as it may seem.
Americans and Englishmen were the least The champagne district is not more than ten square miles in area, while the Rhine wine and cognac districts are even small-of a steel hook the wire securing the stoper. In fact, the manufacture of fine cog-rac has about ceased altogether on ac-count of the destruction of the grape vines by the phylloxera and the inability of grape growers to successfully graft the looks easy, but a novice would likely empty the inhabitants of the island of Nippon, or foreign vines onto American roots in the the cork was out. Occasionally a bottle was a cosmopolitan place. The sailors bursts and scars the face of the work- and tradesmen of all the world were man. The sediment removed, a tempor- there, and at the time it looked like a gicork is placed in the bottle. Al- gantic trading booth. In the course of though the average amount of wine and time we made the inhabitants understand that we had come to stay, and then we

Lease on a Wife.

"They were especially kind to us poo homeless fereigners in one respect. They were willing to provide us with wives. Talk about your 'marriages of conven-ience!' They don't compare with the ones solemnized in those days between the transient foreigners and the Japanese girls. There was an institution at that time known as temporary marriages.'
When a sailor came into port, or any other man for that matter, all he had to do was to go to the marriage brokers and sirup, varying with the quality of the tell them that he wanted a wife. They wine and the country for which it is inmarriage tie was broken by the foreigner leaving the place. The marriage broker was somewhat the same sort of individual who advertises his business in this country. He charged a commission from the foreigner, which was always payable on delivery of the goods, and the solemniza-

tion of the rites. "The girls who contracted these mar-riages were from the middle classes of Yokohama, and belonged to parents in various vocations. They by no means lost caste through having formed one of these alliances with a foreigner, and many of them married men in their own station in life after their European lovers had left them. The Japs seemed to think and they supported the custom by the most hearty recognition. All that a man was expected to do was to take care of s temporary wife, clothe her and se not compelled to give her any money,

I had heard of the custom, but I paid little attention to the talk concerning it, and now I wish that I had. I was young, barely twenty-five. I had traveled all over the world, and nationality had begun to cut very little figure with me. I had about concluded to settle down in Yokohama and establish myself as a broker, for I saw that the future opportunities were great.

were great.

"One day I was walking along the streets of the city and I noticed the prettiest little Japanese girl I ever saw Don't blame me if I rhaprocize a little for it was more than a third of a cen-tury ago. I could see from her attire that she was from the middle class, and followed her into one of the tea stores I found out that she was employed there and that she was not married. her again on the street, but she did not appear to notice me. To make a long story short, I decided that I was in love with her, and that I would marry her, it such a thing were possible. The pro-prietor of the tea store could not speak English, but I understood from what little Japanese I knew that, in spite of her apparent coyness, the young lady returne

"I was in a pickle, and decided to go to one of the marriage brokers. I made my business known, and he said that he would help me out. He discovered that my inamorita's name was Sakichi, and that she would be most happy to becom my wife. I told him to fix the matter up for me, as I was afraid that I would up for me, as I was afraid that I would bungle it. I had a good deal of trouble with the broker. He talked execrable English, and I talked worse Japanese, but we finally concluded that we understood each other. I then met Sakichi-I always called her 'Kichi' for short. The long 'e' sound of the 'I made it so pretty. I decided that she was more beautiful than ever, and told the broker to hurry up the ceremony.

Married by Native Rites. "I intended to have the nuptial bonds

olemnized by some missionary, but the broker said that it was not necessary. "'She mack good wife,' he volunteered, and I heartly agreed with him.

"There were a few flowers scattered around, and Sakichi and I broke the rice around, and Sakicht and I broke the rec cake. The simplicity of the whole thing startled me, but my bride appeared satis-fied, and I had to be. I paid the broker his charges, an insignificant sum, and I

was a married man.

"Were we happy? Sakichi appeared to be, and I can say that I was. She was the most affectionate little thing in the world. She had a bright mind, and the way she learned English was surprising. She was very domestic in her tastes, and kept the little house I had bought in perfect order. I was as proud of her as I could be, and whenever I went out in the could be, and whenever I went out in the evening on holidays I took her with me. When I came home from tusiness she was always waiting to receive me, and I had to give her about a thousand kisses before I got misde of the house. Thus matters went on for three months.

"One day business called me into the north part of the island, and I expected to go and see a famous Shinto Tempie on my journey. It was practically impossible for me to take Sakichi with me, and I told her that she must stay and keep house for me.

"You no come back, she said, tear fully.

fully. "'Yes, I will, Kichi,' I said, as I kissed

ENNYROYAL PILLS

CLUBBING RATES

The Weekly Post. Gentlewoman (N. Y.).

Farm and Home. Handy Atlas of the World

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uthern Planter

Poultry Journal.

We furnish samples of The Weekly Post only. Address all orders. THE WASHINGTON WEEKLY POST. Vashington, D. C.

ondition at that time of the year, and it was five weeks before I was home again. paid the coolies extra to hurry up, for

was anxious to see Kichi.
"When I arrived I found the house deerted. Kichi was gone. I asked the cople in the neighborhood, and they were urprised to see me. They gave me to derstand that my wife had left the buse a week before. Finally, I found r. She was married to a young and handsome Japanese policeman. Perhaps that is the reason why I have hated po-licemen to this day. I was furious, and Sakichi, who never expected to see me again, was in tears. I asked her what she meant by deserting me in that style. After I had waded through the sobs and broken English, I learned that she had al-ways understood that our marriage was

ways understood that our markets one of those temporary matrimonial bargains for the benefit of foreigners.

"I told her that such was not the case; that I had intended to marry her for keeps. I insisted that she return with me, women made their safe." To this her new husband strenuously objected. He had married her according to the orthodox methods of the country. to the orthodox methods of the country, and she was his for life.—I appealed to the broker, and then kicked him out of his hut. He, too, told me there was no hope. I tried to enlist the aid of the authorities, but they told me that I would fronting each other with the light of set another write. The broker. have to get another wife. The broker glancing in their bright eyes the two whom I had kicked came up and offered to provide me with a spouse who would discount Sakichi. I got furious and discount Sakichi. I got furious and the that began in this wise:

"Meantime, poor little Sakichi was heartbroken. She said she would never heartbroken. She said she would never heartbroken. She said she would never love any one as she did her American husband. After several weeks of hopeless beating around, I came to the conclusion beating around, I came to the conclusion took that waist."

Hard as it may be to believe it, the fact rail these two daughters of Eve acts. former wife and her policeman husband with the house wherein we had spent the three months of our married life. Then sharp fusillade that only ended when the two Ams I left Yokohama, never to return. To some it will appear like a huge joke, but I will state that those were the happlest days of my life. I often wonder whether Sakichi is still living, and whether she thinks of her former husband as often as he does of her."

SIGNS OF THE TIMES.

ome Effects of the American Occupation rom Harner's Weekly.

"The most striking signs of American military occupation," according to Mr. Matthews, "outside of the actual presence of our soldiers, were the placards posted up in every cafe and drinking place in the city to the effect that by order of Gen. Ludlow positively no alcoholic liquors were to be sold to our soldiers. Everywhere in Havana there were brilliant lithographs advertising various brands of American beer. It was a wonder that some enterprising agent had not plastered the sides of Morro Castle with these signs. One would think, from the number of them in town, that we were simply a nation of beer-guzzlers. One noticed with satisfaction, to offset this, that in many of the shops there were signs 'English Spoken Here;' and American bicycle stores, typewriting establishments haberdashery stores were a pleasant re ief to 'Greater New York Cafes' Louis Cabinets,' and 'Chicago Retreat that had sprung up on all sides. American occupation of Havana came home to me with a jar one day when I was passing through busy Oblspo street, as I read this sign:

"Stop, Americans! KHAL CHEWING GUM SOLD HERE!" Ten Cents a Package!

"It was not wise to take too serior the sign 'English Spoken Here.' The inerpreter frequently lived, or did busine alf a block away, and sometimes be could not be found. When he did arrive, his English was likely to correspond to an advertisement that I saw at the entrance to a barber shop. It read: 'Very good works made here.' Here is the advertisement of an 'American restaurant, taken from its business card:

"This first-class of establishment offler the public comes with every confort and convinience for acommodation of permanent and transient guest. "It will be observed that there is more rouble with spelling than with syntax in

hat sentence. Here is an extract a circus handbill printed in 'English: "Special collection of train dogs introducing D mestical Dogs and ETC presented by Mr. Antoni about. The magistrate promptly tol

"And so the American military occupation of Havana unfolded itself to the vis-

Good, but Not Dead.

New York Tribune. The opinion expressed by some scientific

observers that the natives of the Ha-walian Islands, "like the North American Indians," will soon be extinct, may be correct so far as the Kanakas are concerned, but the comparison with the In-dians is, in that case, unfortunate. The latter are not becoming extinct. last half century they have actually been increasing in numbers. There are even those who, on grounds which command respectful consideration, reckon that the red men are more numerous to-day than they were in pre-Columbian times-that is to say, than they ever were before. How ever that may be, the day of the last of the red men is still so far in the future as to be entirely outside of practical con-

from the Ladies' Home Journal. September and October are good months

in which to make any needed changes in border plants. Nearly all kinds of hardy herbaceous plants may be moved or dirided safely in those menths. It is well to look over such plants as Larkspur Phiox, Aquilegia, and others of simila Phlox. Aquilegia, and others of similar habit, and see if the old clumps would not be benefited by a division of their roots. If there is any weak growth, or any of the roots appear diseased, by all means give the plants attention at once. Lift the plants entire and then cut the clumps apart with a sharp spade. Then go over them carefully and cut out all weak portions. Use only strong, healthy roots for replanting.

A BARGAIN-COUNTER DUEL

Two Women Dispute Over Goods and

This is a story of the bargais countries attested by the floorwalkers and sabig department store, who told it to phia Inquirer, and by the th who were wit feminine mind and heart, indicating t

And when she won't, she won't-and there's an end

The massive doors of the store had swung back on ing of Sebastopol wasn't a patch of with which this besieging brigade of deta-women made their assent upon the d-vb-el of the salespeople keeping watch and ward of fabrics piled high upon the bargain counter

At the very forefront of the invading host to

"I's mine."
"'Tain't," came the answer very betty
this first and you deliberately snatched

zons calmly took seats in adjoining chairs before the bargain counter and while the business of the great mercantile establisi course they glared at each other with un animosity, each holding a portion of the suit in her rightly clinched hand.

Hours waxed and waned, and with the app of the mountide the pangs of hunger lent; a aubtle influence to the persuasions of the a people that one or the other should yield, surrender" was depicted upon the lineament the contending matrons. And what they said meant. When the sun began to cast slanting in through the windows of the store the would purchasers of the biggest bargain of the bunch ste

astly maintained the positions assumed in the car hours of the fray.

Then when evening began to fall and the sal people found their arguments still falling on ethat were deaf to persuasion the head floor-wal effectually intervened by ordering both contestants chartchair interviewed by covering bein contessants surrender their spoil of the bargain counter, claring that the firm could not afford to keep store open all night pending cettlement of this markable and irreconcilable dispute. It was a drawn battle, but each of the won wended her way home in the consciousness of

Hog Killed the Snake.

From the New York Press.

Mattie Dodson is a Red Rock girl, aged twelve, and the other day she was sen the spring house for a pan of milk. got the pan, and on her way home se in the grass to pick some berries. Whe she turned again she saw a rattle-sna six feet away drinking the milk. strike. The little girl was paralyzed w fear, and had not the power even to for help. She simply clasped her h and gazed at the reptile in helpless ter A fat hog, sauntering around in search food, came in sight, and in a mom citing, but short, and Mattie, at a distance, watched it with wonder, snake more than once bit the hog, each time the hog received the bite in law, where the great layers of fat n the poison harmless. When the snake he exhausted its venom it decided to retrost but the hog then took his innings. Juming on his carcass, he pinned it to earth, and with his teeth tore it to pleand ate it. Mattie carried home the mi and told her story to sympathetic ears.

Worsel London Women.

From the Pall Mall Gazette. Mr. Plowden, who presided at the W waited upon by a whole host of we ances were all of a trivial charact omplained that her husband follows that she ought to be glad that she h husband to follow her. After listening the woes of many of the applican oticing a long string of women st ing to be heard, Mr. Plowden ask here were any men who wanted h vice, because if so their time had Two men responded to this invitatheir cases were at once dealt with the procession of women was resulted then they had all gone Mr. Ple heaved a sigh of relief and declared that never before had he heard so many friv !

From the San Francisco Examiner. The greatest diving feat ever said, was in moving the cargo of Horn, wrecked off the coast of when a diver named Hooper made seven

When I say I cure I do not mean merely to stop them for a time and then have them return again. I mean a radical cure. I have made the disease of FITS, EPILEPSY or FALLING SICKNESS a life-iong study. I warrant my remedy to cure the worst cases. Because others have failed is no reason for not now receiving a cure. 'Send at once for a treatise and a Free Bottle of my infallible remedy-

Give Express and Post Office. Prof. W.H. PEEKE, F D., 4 Cedar St., N.Y.

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